

c' wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough, and said voids are generated by a quick action type chemical leavening agent and said chemical leavening agent is a delayed action type chemical leavening agent and is uniformly dispersed between the dough layers and the fat layers.

2. (Amended) The frozen pie dough as claimed in claim 1, wherein said pie dough has a pie dough density of 1.01 g/cm^3 or more and less than 1.085 g/cm^3 .

[Please add the following claims:]

c' 18. (New) The frozen pie dough of claim 1, wherein said voids form a layer of voids, wherein said void layer is present between one of said dough layers and one of said fat layers.

19. (New) The frozen pie dough of claim 18, wherein the number of said void layers is from 16 to 128.

20. (New) The frozen pie dough of claim 19, wherein said number of void layers is from 24 to 72.

21. (New) The frozen pie dough of claim 1, wherein the number of fat layers is from 32 to 64.

22. (New) A frozen pie dough comprising:

dough layers containing a cereal flour, water and a fat as the main components; and

fat layers laminated with said dough layers alternatively;

wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough, and said voids are generated by a quick action type chemical leavening agent and said chemical leavening agent is a delayed action type chemical leavening agent;

wherein each of said chemical leavening agents comprise a gas-generating agent and a leavening acid;

wherein said chemical leavening agents are uniformly dispersed between dough layers and fat layers;

wherein said voids form continuous layers of voids, wherein said void layers are present between said dough layers and said fat layers; and

wherein when said pie dough is frozen, some of the gas-generating agent and leavening acid remain unreacted.

23. (New) The pie dough of claim 22, wherein said unreacted gas-generating agent and leavening acid in either of said chemical leavening agents react upon baking of said frozen pie dough, wherein said reaction produces uniform void layers among said dough layers.

C2 24. (New) The process of claim 14, wherein the chemical leavening agent reacts during said baking step to produce uniform void layers among said dough layers.
